



TASTE OUR SMALL WINERY TRADITION AND BE PART OF OUR STORY



"Neula" is a mountain in the Sardinian Gallura region in Italy, that rises high above the hills of our vineyard. Historic maps show that "Neula" is also the name of an ancient road that winds through the countryside and comes down to our land. Hence a name that embodies the bond with the land and their ancestors.

Our family estate is dedicated to sustainable wine growing, using only all natural harvest techniques and processing. We believe that growing the highest quality grapes and crafting delicious wines can only be achieved by taking care of the land. "La Neula's" approach to winemaking is in synergy with century old traditions. Our vines are hand trimmed, the grapes are hand picked, and our wines are fermented using no GMO yeast.

Nonau
CANNONAU

This fruity and light red wine is brimming with floral character. Bright candied red berries and rosy perfume develop into darker cherry and berry fruits with faint impressions of orange peel. Woody and tobacco-like spice and minerals give Italian character and sophistication, belying its youthfulness; it manages a rare combination of cheerfulness and elegance. Nonau received a 92 score by The Sommelier Company in 2021.

Appellation: Cannonau di Sardegna Rosso DOC

Grape Variety: Cannonau 100%

Color: Ruby-red

Age of vines: 20 years

Vineyard altitude: 984ft

Vineyard exposure: outh East

Soil composition: Weathered granite

Grape harvest: Hand picked in the last 10 days of September

Wine-making: 20 days fermentation without temperature control, malolactic fermentation in wooden barrels

Aging: 8 months in barrel

Service Temperature: 18°C

Packaging: 75cl bottle

